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SANITARY LEGISLATION.

STATE LAWS AND REGULATIONS PERTAINING TO PUBLIC HEALTH.

WISCONSIN.

Hotels—Sanitary Regulation. (Reg. Bd. of H., Apr. 6, 1914.)

RULE 2. Construction.—Every hotel and restaurant in this State shall be conducted in every department in a manner most conducive to the protection of the health, comfort, and safety of its guests, and it shall be constructed, equipped, and maintained with efficient plumbing, ventilation, and lighting, in accordance with standards prescribed by rules, regulations, and orders issued in conformity to law.

RULE 3. Lavatories and toilets.—(a) All hotels in cities, towns, and villages where a system of waterworks and sewers adjacent to the property is maintained for public use, shall, on or before July 1, 1915, be equipped with suitable lavatories and toilet facilities for the accommodation of its guests. The sewer must be connected with the public sewer system.

(b) All toilets, urinals, lavatories, bathtubs, sinks, and drains in hotels and restaurants shall be installed and maintained in conformity with the State Plumbing Code issued by the State board of health.

(c) Each hotel shall be provided with a public washroom, which must be supplied with clean individual towels as provided by law, also at least one public toilet for each 15 sleeping rooms or fraction thereof, that are without toilets in addition to those provided with individual toilets.

(d) Every toilet room in hotels and restaurants shall be artificially lighted during the entire period that the building is occupied, wherever and whenever adequate natural light is not available, so that all parts of the room are easily visible.

RULE 4. Outside toilets.—(a) All hotels in cities, towns, or villages not having a public sewer system or waterworks, shall have properly constructed privies, vaults, or other sanitary devices, which shall always be kept clean, properly ventilated, and well screened from insects and rodents.

(b) The wall or partition between the apartments must be tight. A separate apartment with separate entrance, properly designated and screened from public view, must be provided for each sex. All privy doors shall be self-closing.

(c) Where septic tanks are installed, they must be constructed in compliance with the State Plumbing Code.

NOTE.—For location and construction of outside toilets, see State Plumbing Code, issued by the State board of health.

RULE 5. Kitchen.—(a) Every kitchen connected with a hotel, or restaurant shall be properly lighted and ventilated, so as to remove the gases and fumes caused by the preparation of foods.

(b) Surfaces with open cracks on which food is prepared or dishes are washed shall be covered with zinc or other nonabsorbent material.

(c) The floor, walls, and ceiling must be kept clean and in good condition.

(d) All kitchen utensils in hotels and restaurants shall be thoroughly cleaned after each meal, and when not in use shall be properly protected from all dirt, insects, and rodents.

(e) No hotel or restaurant kitchen shall be used as a sleeping room or a dressing room for any employee or other person.

(f) Water-closets in any hotel or restaurant kitchen are prohibited.

(g) The use of tobacco by any employee while on duty in hotel or restaurant kitchens is strictly prohibited.

(h) No person suffering from any communicable disease shall be employed in any capacity in the kitchen or dining room of any hotel or restaurant.

(i) The State board of health declares the following as communicable diseases: Asiatic cholera (cholera), yellow fever, smallpox, typhus fever, leprosy, bubonic plague, diphtheria, scarlet fever (scarlatina), typhoid fever, measles, including rotheln, whooping cough, cerebrospinal meningitis, acute anterior poliomyelitis, ophthalmia neonatorum, gonorrhea, syphilis, tuberculosis, and other communicable skin diseases.

(j) Any person who has been afflicted with typhoid fever within three years shall not be employed in the dining room or kitchen of any hotel or restaurant until it has been definitely determined that such person is not a typhoid carrier.

(k) Every hotel or restaurant kitchen must be equipped with a suitable washroom or wash basin, soap, clean water, and towels, and all employees who in any way handle or come in contact with the foods to be prepared or served must, before beginning work, after using toilets, and at all other times when necessary, wash their hands with clean water and soap.

RULE 6. *Foods*.—(a) All places and receptacles where prepared food or food served in its raw state is kept or stored must be mouse and rat proof, and be thoroughly screened against flies, cockroaches, and other vermin.

(b) Decayed, contaminated, or unwholesome meats, vegetables, or other food products shall not be served in any hotel or restaurant, nor shall they be stored in any hotel or restaurant storeroom.

(c) All places where foods are prepared or stored shall be kept in a clean and sanitary condition.

(d) The drains from ice boxes and refrigerators must be properly trapped.

RULE 7. *Water and ice*.—(a) All water for drinking and culinary purposes in hotels and restaurants shall be free from contamination.

(b) The use of contaminated, unwholesome, or impure ice in drinks or for cooling of food by direct contact is prohibited in hotels and restaurants.

RULE 8. *Garbage*.—(a) All garbage and kitchen refuse must be kept in water-tight metal cans provided with close-fitting metal covers, unless otherwise protected from flies and other vermin, and the contents must be removed as often as necessary to prevent decomposition and overflow. The use of wooden containers is prohibited.

(b) Where garbage chutes or conveyors are used, they must be constructed so as to exclude from the building all odors arising from such garbage.

(c) No waste water (including dishwater) shall be discharged on or near the premises so as to create a nuisance.

RULE 9. *Dining room*.—(a) The dining rooms and all places where meals are served in hotels and restaurants shall be kept clean, well ventilated, heated, lighted, and in a sanitary condition. This shall include the proper cleaning of the floor, ceiling, walls, tables, chairs, trays, and all other dining-room equipment.

(b) The dining room shall be equipped with serviceable furniture.

(c) Tablecloths and pads must be kept clean.

(d) Napkins, when provided, must be washed and ironed after being used by any guest.

(e) The use of dirty or cracked dishes or glassware in which food or drink is prepared or served or dirty silverware in hotels and restaurants is prohibited.

(f) All dishes, silverware, glasses, finger bowls, and all other dining-room utensils must be thoroughly cleaned after being used by any individual.

(g) Finger bowls, when used, must be filled with fresh, pure water for each guest.

RULE 10. *Sleeping accommodations.*—(a) Every sleeping room shall be of sufficient size to afford at least 400 cubic feet of air space for each occupant over 12 years of age, and 200 cubic feet for each occupant under 12 years of age. No greater number of occupants than thus established shall be permitted to sleep in any one room.

(b) Sleeping rooms must be kept in good repair. The ceiling, walls, and floor shall be free from dirt.

(c) No room shall be used for a sleeping room in any hotel heretofore constructed which does not have an adequate opening, other than a transom over the door, to the outside of the building or to well-ventilated light wells, air shafts, courts, or hallways. Light wells, air shafts, and courts in such hotels must be open at the top or provided with approved ventilators to furnish proper ventilation.

NOTE.—In rooms having an outside window, or a window opening on a well-ventilated light well, air shaft, or court, proper ventilation can be secured if the window is opened at top and bottom and an adjustable shield is placed at the bottom to prevent drafts.

(d) At least one window in each sleeping room must be so constructed to permit it to be raised from the bottom or lowered from the top at any time. If storm windows are used, at least one for each sleeping room shall be either suspended from the top or hinged from the sides, so that it can be opened and closed readily.

(e) Doors to sleeping rooms shall be provided with proper facilities for locking.

(f) Each room must be provided with at least one chair, two clothes hooks, and, where an individual toilet is not available, with a chamber, and where running water is not supplied, must be furnished with clean wash-water pitcher, washbowl, and soap jar.

(g) Clean individual towels must be supplied in all cases.

(h) All bedroom furnishing must be kept clean and free from odor, and each guest must be provided with clean wash water, and upon request, with pure, wholesome drinking water.

(i) Rugs and carpets shall be kept clean and thoroughly renovated at least once a year, and oftener when deemed necessary by the hotel inspector.

NOTE.—Rugs are recommended for use in sleeping rooms in place of carpets.

(j) Where sleeping and dressing rooms are provided for employees they shall be properly lighted, heated, ventilated, and kept clean.

(k) All hotels not equipped with all-night illumination must provide each sleeping room with a serviceable lamp or candle and matches.

NOTE.—For rules regulating artificial lighting of new buildings see State Building Code, issued by the State industrial commission. For lighting of hallways and exits of old buildings, see general orders of industrial commission.

RULE 11. *Bedding.*—(a) All hotels shall hereafter provide each bed, bunk, cot, or other sleeping place for the use of transient guests with white cotton or linen pillow slips, top and under sheets, also mattress, and a reasonably sufficient quantity of bedding.

(b) The under sheet to be of sufficient size to completely cover the mattress and fold under on sides and ends.

(c) The top sheet must be at least of equal width, and, on and after January 1, 1915, it must be not less than 96 inches long, after being laundered.

(d) The long top sheet is to be folded back at the head of the bed so as to cover all top coverings, at least 12 inches.

(e) All bedding, including mattresses, quilts, blankets, pillows, sheets, and comforts used in any hotel, must be thoroughly aired and kept clean. No bedding shall be used which is worn out and unfit for further use. Pillow slips and sheets must be washed and ironed as often as they shall be assigned to a different guest.

NOTE.—Bedquilts are difficult to wash and keep clean, and with the best of care they can not be kept in proper condition. When they become worn they are especially objectionable. All bedcovers should be made of washable material. Washable blankets and bedspreads should, whenever possible, be substituted for quilts. Such changes are earnestly recommended.

RULE 12. *Communicable diseases*.—Whenever a room in any hotel has been occupied by a guest ill with a communicable disease, it shall be thoroughly fumigated and disinfected, in accordance with the rules of the State board of health, before being occupied by another guest.

RULE 13. *Sample-display rooms*.—All sample-display rooms shall be kept clean and provided with sufficient light, heat, and ventilation.

RULE 14. *Screens*.—(a) All windows, doors, and other unprotected openings to the outside of the building, in kitchens, dining rooms, cellars, and public offices of every hotel and restaurant, must be properly screened against flies and other insects.

(b) All sleeping rooms in every hotel having a window opening to the outside of the building must be provided with a suitable screen, and in rooms having more than one window, screens shall be provided for at least two windows in every such room.

RULE 15. *Premises*.—All premises connected with or used by any hotel or restaurant shall be kept in a sanitary condition, and it shall be the duty of the local health officer, either upon his own initiative or upon the complaint of any citizen, deputy State health officer, or hotel inspector, to take such action as may be necessary to abate any nuisance, source of filth, or cause of sickness existing on the premises, as required by section 1414 of the statutes.

RULE 16. *Fire escapes and new buildings*.—For the construction of new buildings and fire escapes, consult the State building code, issued by the industrial commission.

RULE 17. *General provisions*.—(a) In all hotels and restaurants where bubbling fountains are not installed, clean individual drinking cups or glasses shall be provided for each guest upon request.

(b) Chapter 274, Laws of 1913, makes it unlawful for any person, firm, or corporation to sweep or permit sweeping in hotels, restaurants, and other public places where the public is invited unless the floor is first sprinkled with water, moist sawdust, or other substance to prevent the raising of dust. When vacuum cleaners or properly filled reservoir dustless brushes are used, the sprinkling or use of moist sawdust is not required.

(c) All floors and interior woodwork in hotels and restaurants shall be cleaned as often as may be necessary to keep them in a sanitary condition.

(d) All cuspidors, wherever used, must be cleaned daily and kept free from odor.

RULE 18. *Permits*.—The hotel or restaurant permit and at least one copy of the official rules and regulations governing the sanitary and safe conditions of hotels and restaurants shall be conspicuously displayed in each hotel and restaurant.

Penalty.—Chapter 648, Laws of 1913,¹ provides that any person, firm, or corporation owning, leasing, managing, or conducting any hotel or restaurant in violation of any of the provisions of this section, or in violation of any rule or regulation of the State board of health shall be deemed guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than \$25 nor more than \$200; and any person, firm, or corporation conducting a hotel or restaurant in violation of any order of the State board of health after such order shall have been served upon or directed to such person, firm, or corporation, shall be deemed guilty of a misdemeanor and upon conviction thereof shall forfeit \$5 for each and every day for such noncompliance.

¹ Public Health Reports, Dec. 5, 1913, p. 2670.

with such order: *Provided*, That if any action to modify or set aside such order shall have been commenced pursuant to subsection 7 of this section, such forfeiture shall not be exacted, or commence to run until after the lapse of a reasonable time after the termination of said proceeding.

Industrial Camps—Sanitary Regulation. (Reg. Bd. of H., Jan. 9, 1914.)

REGULATION 1. Hereafter operators, contractors, and all other persons who may establish an industrial camp or camps for the purpose of logging, ice cutting, or any like industry, or for the purpose of construction of any road, railroad, or other work requiring the maintenance of camps for men engaged in such work, or any other temporary or permanent industrial camp of whatever nature, shall report to the State health officer concerning the location of such camp or camps, and shall arrange and maintain such camp or camps in a sanitary condition as outlined in these regulations.

REG. 2. The term "camp" as used in these regulations shall include any lumbering, mining, railway construction, or other camp where men are employed and housed in temporary quarters, such as cars, tents, buildings, or other inclosures other than the bona fide homes of the employees.

REG. 3. Every camp must be located on a site that is high, well drained, and shall be selected with regard to its healthfulness.

REG. 4. The general scheme of the structure of the camps should be as follows: Stable and kitchens should be separated by a distance as great as consistent with the natural topography of the land and so located as to prevent any pollution of the water supply with the necessity for convenient access to the stables. The stables and toilets for the men in the camp must be so located that their natural drainage is away from the water supply.

REG. 5. The use of the toilets provided for the men should be made obligatory and instant discharge of any employees polluting the soil must be rigidly enforced.

REG. 6. Every building, car, tent, or other inclosure occupied as sleeping quarters by the employees engaged in any camp or works shall contain at least 225 cubic feet of air space for every occupant thereof, and shall be supplied with windows for purposes of light and ventilation, constructed to open.

REG. 7. In addition to windows there shall be other means for ventilating sleeping, dining, and living quarters, by having inlet and outlet ducts of sufficient area provided to keep the atmosphere reasonably pure. Such provision shall be to the satisfaction and meet the approval of the State board of health.

REG. 8. The kitchen and eating house should be effectively screened when used during the summer months. The bunk houses should also be screened if used during the summer. All food supplies must be carefully screened from flies and other vermin.

REG. 9. All garbage must be collected in covered cans and incinerated, buried, fed, or hauled away to some remote place.

REG. 10. Noninflammable refuse, such as tin cans, should be collected daily and placed in a deep earth pit and covered with a light covering of earth each day, or covered with oil and burned over. During the winter season, this material as well as the garbage may be deposited at a point at least 100 feet from the camp and then properly cared for at the first opportunity in the spring.

REG. 11. Waste water from the kitchen, wash, and bunk houses in summer camps must be carried to trenches lined with quicklime and at a safe distance from water supply.

REG. 12. There must be a thorough and systematic scrubbing of kitchen and eating houses, at least once a week. The floors should be swept daily. (Dry sweeping is prohibited by law.)

REG. 13. The supply of water for the camp should be carefully decided upon, and an adequate supply free from any possible chance of contamination must be provided.